

# SM&SH Strong Ale - Single malt, single hop

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- Gravity **15.4 BLG**
- ABV ---
- IBU **29**
- SRM **6.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %
Boil	East Kent Goldings	10 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	25 ml	Fermentum Mobile